

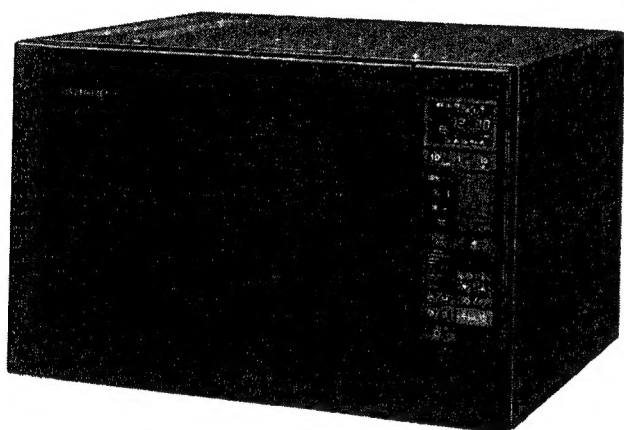
SHARP

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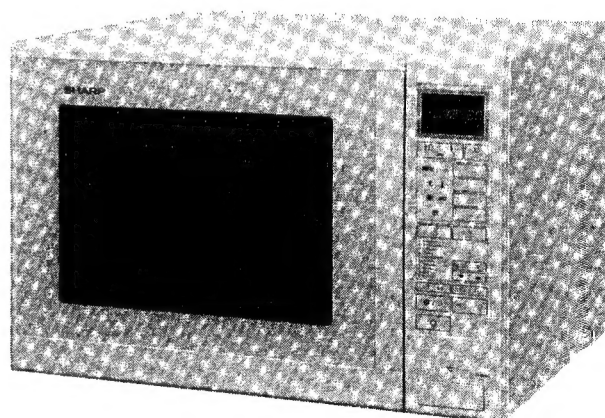
GRILL & CONVECTION MICROWAVE OVEN/BUILT-IN TYPE

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R-8680(B)/(W)



R-8680(B)



R-8680(W)

ENGLISH
OPERATION MANUAL

Page

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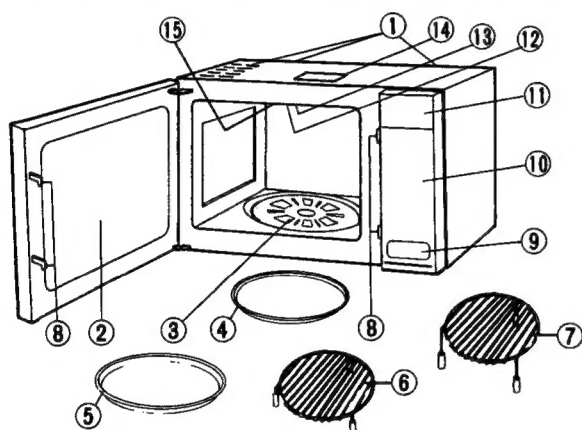
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INSTALLATION INSTRUCTIONS

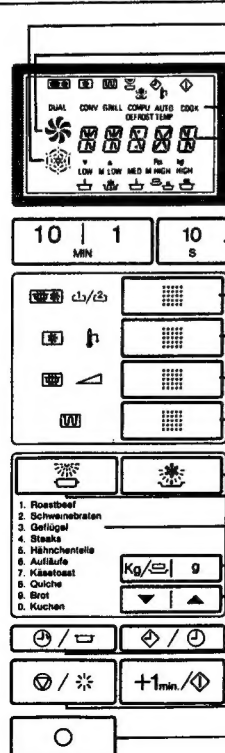
1. Visual check after unpacking:
Remove all packing materials from the oven cavity.
Check the unit for any damage, such as a misaligned door, damaged gaskets around the door or dents inside the oven cavity or on the door. If there is any damage, please do not operate the oven and contact your dealer. If the oven does not work, please contact a MANUFACTURER AUTHORIZED SERVICE AGENT.
2. The unit should not be installed in any area where heat and steam are generated, for example, next to a conventional oven unit.
3. The unit is fitted with a Schuko-plug and must be connected to a standard household outlet which is grounded/earthed.
4. When the unit is built in, please refer to the installation instruction attached to the built-in frame or ask your dealers.
The unit is only allowed to be built in with the frame supplied by manufacturer.
5. Neither the manufacturer nor the distributors can accept any liability for damage to the machine or personal injury for failure to observe the correct electrical connecting procedure.
The AC voltage must be 220V, 50Hz. (16A time lag)
6. Be sure the power plug is connected to a wall outlet within easy reach.

GENERAL INSTRUCTIONS



1. Ventilation openings.
2. Oven door with see-through window.
3. Turntable supporting plate.
4. Baking Pan
5. Removable turntable.
6. Low rack.
7. High rack.
8. Door latches.
9. Door open button.
10. Auto-touch control panel.
11. Digital readout.
12. Wave guide cover.
13. Oven lamp. The lamp will light when door is opened or during cooking.
14. Access cover for oven lamp replacement
15. Grill heater

AUTO-TOUCH PANEL DIAGRAM



- 1 Microwave Symbol
- 2 Convection Fan Symbol
- 3 Indicators for variable cooking control and cook
- 4 Digital display
- 5 Time pad
- 6 DUAL COOK pad
- 7 CONVECTION pad
- 8 MICROWAVE pad
- 9 GRILL pad
- 10 EASY DEFROST pad
- 11 COMPUCOOK pad
- 12 Menu Guide in German
Self-sticking label in each languages is provided to place over the menu guide.
- 13 Weight pad
- 14 MORE/LESS pad
- 15 AUTO START/CLOCK pad
- 16 TIMER/HOLD pad
- 17 MINUTE PLUS/START pad
- 18 STOP/CLEAR pad
- 19 MAINS OFF SWITCH pad
The unit will be turned off except touch control panel immediately by touching this pad.
The oven lamp will not turn on when the door is opened while the switch is turned off.
The switch will resume on when you start the oven again.

SPECIAL NOTES

- (a) Do not operate the oven empty except in convection mode. The appliance should not be operated without food in the oven, operation in this manner being likely to damage the appliance.
- (b) Do not attempt to operate the oven with the oven door open, in case the safety door switches have been damaged.
- (c) Do not attempt to operate the oven whilst any object is caught or jammed between the door and the oven.
- (d) Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to:
(1) Door (warped), (2) Hinges and Latches (broken or loosened), (3) Door Seals and Sealing Surfaces.
- (e) It is dangerous for this oven to be adjusted or repaired by anyone except a properly qualified service technician trained by manufacturer.
- (f) The turntable supporting plate is removable and should be set in the right place and the turntable should be seated on it.
- (g) Do not block the ventilation opening of the oven.

FOR MICROWAVE COOKING

- (a) Generally speaking, metal should not be used in the oven when cooking, because metal reflects microwave energy and may cause arcing. Even when metal may be used for limited application it should not come into contact with oven walls.
- (b) Do not cook eggs in the shell. Pressure will build up inside the shell and they will explode (even after cooking has stopped). Do not reheat cooked eggs unless they are scrambled or chopped. Puncture the yolk before cooking eggs.
- (c) Popcorn should be cooked only in special microwave poppers carefully following manufacturer's recommendations. Do not pop popcorn in paper bags or glass utensils. The results are poor and it can be dangerous.
- (d) Do not place cans of food in the oven (Ref. (a) above).
- (e) Do not heat oil or fat for deep frying. The temperature of the oil cannot be controlled and it may overheat.
- (f) When boiling water or liquids in the oven, make sure that you employ a wide mouthed container. This will allow forming air bubbles to escape freely and readily to the surface of the water. Should a narrow mouthed container be employed, air bubbles may combine to form a large bubble (inside the container) which may displace the water upwards when trying to escape to the surface (even after cooking has stopped). The hot liquid displaced could, accidentally, harm the oven user.
- (g) If you cook liquids in glasses or cups it is advisable to use a glass rod or something similar to avoid delay in boiling (splashing or burning may occur).
- (h) Occasionally some foods will cause the oven to "sweat". The humidity and moisture in food will influence the amount of moisture in the oven. Generally, covered foods will not cause as much condensation as uncovered foods. Be sure that the vent is not blocked. Condensation is a normal part of microwave cooking.
- (i) The door seal is designed to prevent leakage of microwave energy during cooking. Occasionally moisture may appear around the oven door. This is not abnormal and does not necessarily indicate the oven is leaking microwave energy.
- (j) When cooking foods with a high sugar or fat content e.g. christmas pudding, mince pies, fruit cake, be sure to follow the cooking instructions carefully, since exceeding the recommended cooking times may result in burning the oven contents and damaging your oven.
- (k) Always remove tight fitting lids or seals from containers before heating or cooking in the microwave oven. (e.g. Baby Bottles, Jars, Take-Away Food Containers) Pressure will build up inside the container thus leading to an explosion, even after cooking has stopped.
- (l) Don't keep food or anything inside the oven even while it is not used.

FOR CONVECTION, DUAL AND GRILL COOKING

- (a) Refer to the chapter on recommended cooking utensils in your cookbook for available utensils.
- (b) During dual cooking additional metal utensils may cause arcing when they come in contact with the turntable, oven walls or accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal. Place a heat resistant dish (Pyrex pie plate, glass pizza dish or dinner plate) between the metal dish and the low rack. If arcing occurs with other metal utensils, discontinue their use for dual cooking.
- (c) The door glass reaches high temperatures during grill operation, convection operation and dual operation mode.
Therefore this device must be placed, or if built-in-condition mounted, at a minimum of 80 cm (bottom side of the device) above the floor. Children have to be kept away from it.

OPERATION OF AUTO-TOUCH CONTROL PANEL


Your new Auto-Touch microwave oven uses a microprocessor, the electronic brain that provides the wide variety of cooking programmes which could not be achieved by conventional control methods.

The operation of the oven is controlled by touching the appropriate pads arranged on the surface of the control panel. The digital readout will display the cooking time, or time of day. Indicator lights show the variable cooking setting or cooking function you have programmed. An entry signal tone should be heard each time you touch the control panel to make a correct entry.


If you do not hear this sound,

- 1) you have not used enough pressure in touching the pad,
- 2) you have made more entries than the control panel will accept,
- 3) you have made an incorrect entry.

In addition to the entry signal tone, an audible signal will sound for approximately 2 seconds at the end of the cooking cycle.

* Make sure the oven is plugged into a power point 220V AC only. When the oven is plugged in, the display will show **88:88**, flashing on and off each second. Touch the  (STOP/CLEAR) pad: **1:00** will appear.


* You cannot programme the oven if the door is not closed tightly.

* During cooking, the programme cannot be changed until the  (STOP/CLEAR) pad is touched twice. All functions are locked in to prevent accidental changes.

* If power to the oven is interrupted, the display will intermittently show **88:88** after the power is reinstated.

If this occurs during cooking, the programme and the time of day will be erased. Simply reset the clock for the correct time of day.




Clock Setting

Touch the  (STOP/CLEAR) pad; **1:00** will appear. After one minute the display will show **1:01**.

Suppose you want to enter the correct time of day 12:34.





Refer to the attached "Auto-Touch Sheet" A.

1. Touch the  (AUTO START/CLOCK) pad.
2. Enter the "hour" by touching 10 MIN. pad and 1 MIN. pad.
3. Then convert "hour" to "minute" by touching  (AUTO START/CLOCK) pad.
4. Enter the "minute" by touching 10 MIN. pad and 1 MIN. pad.
5. Touch the  (AUTO START/CLOCK) pad.

The clock is now set and will keep the time of day.

NOTE: 1. This is a 12 hour clock. You can enter the clock time from 1:00 to 12:59.

2. If the oven is in cooking or the minute timer mode and you wish to know the time of day, simply touch the  (AUTO START/CLOCK) pad. As long as your finger is touching the  (AUTO START/CLOCK) pad, the time of day will be displayed. This checking operation does not interfere with cooking time, or minute timer.


Minute Timer Setting

The Auto-Touch control panel can be used as a timer for timing up to 99 minutes, 90 seconds. There is no cooking involved.


Suppose you want to time a 3 minute long distance phone call.



Refer to the attached "Auto-Touch Sheet" B.


1. Enter desired time. (3'00'')
2. Touch the  (TIMER/HOLD) pad.

The timer will begin to count down to zero. When the timer reaches zero, the signal will sound. The time of day will reappear on the display.

To cancel the minute timer during operation, touch the  (STOP/CLEAR) pad and the time of day will reappear.





Auto Start Setting

If you wish to programme your oven to begin cooking automatically at a designated time of day, follow this procedure,


Suppose you want to start cooking a stew for 85 minutes on  (SIMMER) at 4:30 this afternoon. Before setting, check to make sure the clock is showing the correct time of day. (Suppose you are setting at 1:00 P.M.)




Refer to the attached "Auto-Touch Sheet" C.




1. Enter desired start time. (4:30)
2. Touch the  (AUTO START/CLOCK) pad.
3. Enter the desired cooking time. (85'00'')
4. Touch the  (MICROWAVE) pad 3 times. ()
5. Touch the  (MINUTE PLUS/START) pad.

The cooking time will count down to zero. When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.




NOTE: 1. Once you have correctly programmed the oven for Auto Start, the correct time of day (not the Auto Start time) will appear on the display. To check the programmed Auto Start time, touch the  (AUTO START/CLOCK) pad. The programmed Auto Start time will appear on the display as long as your finger is touching the pad.


2. To cancel Auto Start, simply touch the  (STOP/CLEAR) pad twice.


The Auto Start feature can be used for any of the programmes except the following.

- 1)  EASY DEFROST
- 2)  MINUTE PLUS
- 3)  TIMER

Operation for Minute Plus

The "Minute plus" system allows you to cook for an extra minute at  (FULL POWER) by simply touching the  (MINUTE PLUS/START) pad. You can also extend cooking time in multiples of 1 minute by repeatedly touching the  (MINUTE PLUS/START) pad during a cooking programme.




(a) : Suppose you want to cook at  (FULL POWER) for 1 minute easily.

1. Touch the  (MINUTE PLUS/START) pad.



Refer to the attached "Auto-Touch Sheet" D.


When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

NOTE:  (MINUTE PLUS/START) can be activated during cooking or within 1 minute after cooking is completed,  (STOP/CLEAR) pad is touched or the door is closed.  (MINUTE PLUS/START) also starts the oven if any programme is displayed.



(b) : Suppose you want to increase by 1 minute during cooking, for example, when 1 minute 30 seconds is left at  (ROAST).

1. Touch the  (MINUTE PLUS/START) pad.

When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

NOTE: The cooking time can be increased in multiples of 1 minute by repeatedly touching the  (MINUTE PLUS/START) pad during the cooking programme.

The  (MINUTE PLUS/START) can be used for any of the programmes except the following.



- 1)  (COMPU COOK)
- 2)  (EASY DEFROST).

To Use the STOP/CLEAR Pad

1. Erase if you make a mistake during programming.
2. Cancel minute timer.
3. Stop the oven temporarily during cooking.

To Cancel a Programme During Cooking











If you are in the process of cooking and wish to stop the oven and cancel the entire cooking programme, follow either of the steps below:




1. Open the oven door.
 2. Close the door.
 3. Touch the  (STOP/CLEAR) pad.
- or
1. Touch the  (STOP/CLEAR) pad twice.

MICROWAVE COOKING

Time Cooking



There are five preset power levels.

Approximate percentage of microwave power for each power level.			
 FULL POWER (HIGH)	(Touch the  (MICROWAVE) pad once.)	100% (650W)	
 ROAST (M. HIGH)	(Touch the  (MICROWAVE) pad twice.)	70% (455W)	
 SIMMER (MEDIUM)	(Touch the  (MICROWAVE) pad 3 times.)	50% (325W)	
 DEFROST (M. LOW)	(Touch the  (MICROWAVE) pad 4 times.)	30% (195W)	
 WARM (LOW)	(Touch the  (MICROWAVE) pad 5 times.)	10% (65W)	

Many foods are cooked at FULL POWER (100%) for best results. The  (MICROWAVE) pad allows you to select the rate of microwave cooking, but the oven will automatically operate at  (FULL POWER) if the  (MICROWAVE) pad is not touched.


Your oven can be programmed for up to 4 automatic cooking sequences, switching from one variable power setting to another automatically.


Suppose you want to heat soup for 2 minutes 30 seconds at  (SIMMER).

1. Enter desired cooking time. (2'30'')
2. Touch the  (MICROWAVE) pad 3 times.
3. Touch  (MINUTE PLUS/START) pad.









Refer to the attached "Auto-Touch Sheet" E.

To program a second sequence, for example 1 minute 30 seconds at  (FULL POWER);

3. After Step 2, enter desired time for second cooking sequence. (1'30'')
4. Touch  (MINUTE PLUS/START) pad.

The timer will count down the first sequence and when it reaches zero, the second sequence will appear on display and begin to count down. When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will appear on the display.

NOTE: 1. When the door is opened during the cooking process, the cooking time in the readout automatically stops. The cooking time starts to count down again when the door is closed and the  (MINUTE PLUS/START) pad is touched.

2. If the  (MICROWAVE) pad is touched after reaching the lowest readout (LOW), the display will return to the starting point (HIGH).
3. If  (FULL POWER) is selected as the final sequence, it is not necessary to touch the  (MICROWAVE) pad.
If  (FULL POWER) is not the final sequence, the  (MICROWAVE) pad must be touched.
4. The turntable rotates both clockwise and counterclockwise depending on the position of motor when starting the cook cycle.

GUIDE FOR CONVECTION, DUAL AND GRILL COOKING

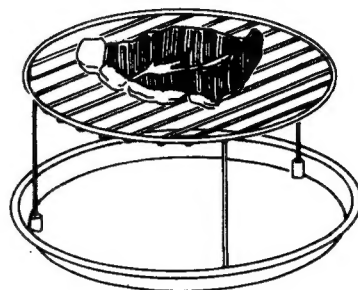
This section of the Operation Manual explains the use of the oven for Convection heating alone, dual cooking and grill cooking. Please use it as a guide along with your Cookbook.

Accessories

The following accessories are designed especially for use in the Oven. These are for convection, dual or grill cooking only; do not use for microwave cooking alone. Do not substitute similar types of accessories for these specially designed ones. Please refer cooking procedure of each recipe in cookbook for these application.

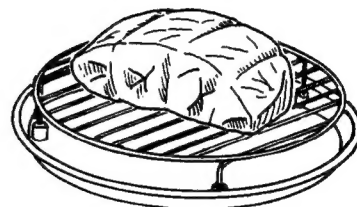
High Rack

- This rack is used for two-level cooking in convection, such as sponge cakes, etc. or for grill cooking.



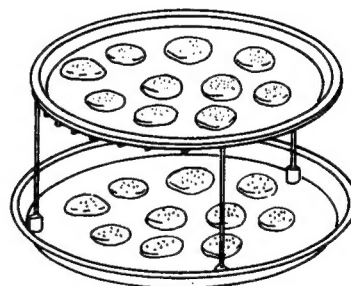
Low Rack

- Used for Convection roasting, dual or grill cooking.



Baking Pan and High Rack

- Used for two-level cooking of biscuits etc.



Convection Cooking

Some foods are best when cooked using convection heating alone. During convection heating, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly.

Helpful Hints

1. Do not cover turntable or high rack with aluminum foil. It interferes with the flow of air that cooks food.
2. If food is not done when checked after cooking time, let stand in oven one or two minutes to complete cooking.

Recommended Cooking Utensils

Metal turntable
High rack
Baking pan
Ovenable paper board containers
Low rack

Aluminum foil containers
Heat resistant glass
Corning Ware®


Dual Cooking

The Dual Cook System enables you to achieve the results your conventional oven gives but cooked in a much shorter time, due to microwaves, results neither one can achieve alone.

Microwaving brings out the natural flavours of food and keeps them moist or juicy, but most foods do not brown. Those which do brown, like joints and chicken do not have a dry crisp surface. Convection heat browns and crisps food beautifully if cooked by convection alone, breads or cakes may overbrown or develop a thick crust before the inside is done. In the dual cooking convection heat seals and browns the outside perfectly while microwave energy makes sure the interior is done.

A Guide to Using Dual Cook

When conventional recipes should be prepared by dual cooking the following principles should be followed:-

1. Cut time by 2/3rd to 1/2 the normal cooking time given for conventional recipes.
2. Raise the oven the temperature up to 20°C from conventional recipe temperatures.
3. As a general guide use microwave  on recipes. This can then be adjusted higher or lower if necessary.
4. Cook on the low rack where ever possible.
5. Check dishes a few minutes before the end of cooking time to see if they are cooked.
Test cakes for example in the traditional way by using a skewer to see if the centre is cooked.

Note

1. Preheating of the oven by dual cooking is unnecessary. The most favourable results will be achieved from a cold start.
2. During dual cooking some metal baking utensils may cause arcing when they come in contact with the turntable, oven walls or accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal.
If arcing occurs when using a metal utensil, place a heat resistant dish (glass pie plate, glass pizza dish or dinner plate) between the pan and the low rack (on the turntable).

Recommended Cooking Utensils

Metal turntable
Low rack

Ovenable paper board containers
Aluminum foil containers
Heat resistant glass
Corning Ware®

Grill Cooking

The grill is ideal for cooking steaks and chops traditionally, giving succulent results.

Preheating of the oven is unnecessary.





















Recommended Cooking Utensils

Metal turntable
High rack
Low rack

CONVECTION COOKING

To Cook by Convection



Your Oven can be programmed for ten different convection cooking temperatures for up to 99 minutes, 90 seconds.

250°C	Touch the			(CONVECTION) pad once.
230°C	Touch the			(CONVECTION) pad twice.
220°C	Touch the			(CONVECTION) pad three times.
200°C	Touch the			(CONVECTION) pad four times.
180°C	Touch the			(CONVECTION) pad five times.
160°C	Touch the			(CONVECTION) pad six times.
130°C	Touch the			(CONVECTION) pad seven times.
100°C	Touch the			(CONVECTION) pad eight times.
70°C	Touch the			(CONVECTION) pad nine times.
40°C	Touch the			(CONVECTION) pad ten times.



Example: Suppose you want to cook at 200°C for 25 minutes.



Refer to the attached "Auto-Touch Sheet" F.

1. Enter desired cooking time.
2. Touch the  (CONVECTION) pad four times.
TEMP will flash.
3. Touch the  (MINUTE PLUS/START) pad.
Convection Fan Symbol will rotate and the cooking time will count down to zero.

When the timer reaches zero, an audible signal will sound and the time of day will reappear on the display. After cooking, the fan will remain on for a while to lower the temperature of the electronic or mechanical components in case that the excess temperature remain in the unit.

NOTE: If you are cooking and wish to check the temperature you have programmed, simply touch the  (CONVECTION) pad. The programmed temperature will be displayed as long as the  (CONVECTION) pad is touched.



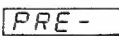
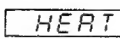
To Preheat


The oven should not be used without the turntable and the turntable supporting plate in place and they should never be restricted so that they cannot rotate. You may remove the turntable when preheating the oven or when preparing food to be cooked directly on the turntable; biscuits, for example. Your Oven allows you to preheat to the desired temperature. In case of preheating, no "time" is entered. The oven will signal when it is ready.




Example: Suppose you want to preheat to 250°C.



Refer to the attached "Auto-Touch Sheet" G.

1. Touch the  (CONVECTION) pad once.
TEMP will flash.
2. Touch the  (MINUTE PLUS/START) pad.
Convection Fan Symbol will flash.  and  are displayed repeatedly while preheating is in the process.
3. When the oven reaches the programmed temperature, final temperature is displayed and an audible signal sounds 4 times. Convection Fan Symbol will stop flashing and begin rotating.

* At this point the oven is preheated. Food may be placed in the oven and the oven programmed. If the oven door is not opened, the oven will begin temperature holding operation. The oven will automatically hold at the preheat temperature for 15 minutes. After this time has elapsed an audible signal will sound and the oven will turn off. All indicators will go out. Whenever the door is opened or the  (STOP/CLEAR) pad is touched during this 15 minute period, the programme is cancelled and the display will return to the time of day.

NOTE: If you are in the process of preheating and wish to check the actual oven temperature, simply touch the  (CONVECTION) pad. The actual oven temperature will be displayed as long as the  (CONVECTION) pad is touched. If the oven temperature is below 40 °C at this time,  will be displayed.

To Preheat and Cook by Convection

Your Oven can be programmed to combine preheating and convection cooking or preheating and automatic dual cooking operations.

Example: Suppose you want to preheat to 180°C and then cook for 20 minutes at 180°C.

1. Touch the  (CONVECTION) pad five times. TEMP will flash.



Refer to the attached
"Auto-Touch Sheet" H.

2. Enter desired cooking time. (20'00'')


3. Touch the  (MINUTE PLUS/START) pad.

Convection Fan Symbol will flash on and off.

 and  are displayed repeatedly while preheating is in the process.


4. When the oven reaches the programmed temperature, the Convection Fan Symbol will stop flashing and begin rotating and an audible signal will sound 4 times, and the temperature will be displayed. The oven will automatically hold at the desired temperature for 15 minutes. This will allow time to finish preparing the food to be cooked. You may open the door anytime during this holding time.

5. Open the door. The cooking time will be displayed.

6. Place food in oven. Close the door. Touch the  (MINUTE PLUS/START) pad. Convection Fan Symbol will rotate.



The cooking time will count down to zero. When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

After cooking, the fan will remain on for a while to lower the temperature of the electronic or mechanical components in case that the excess temperature remain in the unit.

NOTE: If you wish to preheat and cook at a different convection temperature, follow Steps 1 and 2, then enter cooking temperature by touching the  (CONVECTION) pad again. The cooking temperature will appear on the display. Continue with Step 3-6.

DUAL COOKING





Your Oven has Dual 1 ( 1) and Dual 2 ( 2) settings that make it easy to cook with both convection heat and microwaves automatically.

The Dual 1 setting is preprogrammed for 250°C with  (FULL POWER) while the Dual 2 setting is preprogrammed for 200°C with  (DEFROST).

On both of these settings the convection heating system and the microwave system simultaneously operate to give you fast, even cooking. The convection temperature and microwave power setting of either setting can be changed to accommodate a wide variety of foods. See your Cookbook for complete cooking information.

To Cook by Dual Cooking

Suppose you want to roast for 50 minutes on DUAL COOK 1. (250°C, )







1. Enter desired cooking time. (50'00'')
2. Touch the  (DUAL COOK) pad once.
If you wish to change the oven temperature, touch the  (CONVECTION) pad.
If you wish to change microwave power, touch the  (MICROWAVE) pad.
TEMP will flash.
3. Touch the  (MINUTE PLUS/START) pad.
Convection Fan Symbol will rotate and Microwave Symbol will flash.



Refer to the attached "Auto-Touch Sheet" I.

The cooking time will count down to zero. When the timer reaches zero, the indicators will go out and an audible signal will sound. The time of day will reappear on the display.




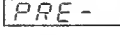
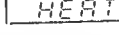

After cooking, the fan will remain on for a while to lower the temperature of the electronic or mechanical components in case that the excess temperature remain in the unit.

- NOTE: 1. If you are in the process of  (DUAL COOK) and wish to check the oven temperature you have programmed, simply touch the  (CONVECTION) pad. The programmed temperature will be displayed as long as the  (CONVECTION) pad is touched.
2. Preheating the oven is unnecessary.
 3. Do not do two-level cooking in  (DUAL COOK) mode.
 4. To cook on Dual 2 ( 2) setting, use the above procedure, touching the  (DUAL COOK) pad twice in step 2.

To Preheat and Cook by Dual Cooking

Preheating is unnecessary in this oven, but this oven can be programmed to combine preheating and dual cooking operations.

Suppose you want to preheat and bake for 35 minutes in DUAL COOK 2. (200°C, )

1. Touch the  (CONVECTION) pad four times for enter preheat temperature. TEMP will flash.
2. Enter desired cooking time. (35'00'')
3. Touch the  (DUAL COOK) pad twice. TEMP will flash.
4. Touch the  (MINUTE PLUS/START) pad.
Convection Fan Symbol will flash on and off.  and  are displayed repeatedly while preheating is in the process.
5. When the oven reaches the programmed temperature, Convection Fan Symbol will stop flashing and begin rotating and an audible signal will sound 4 times, and the temperature will be displayed. The oven will automatically hold at the desired temperature for 15 minutes. This will allow time to finish preparing the food to be cooked. You may open the door anytime during this holding time.
6. Open the door. The cooking time will be displayed.
7. Place food in the oven. Close the door.
Touch the  (MINUTE PLUS/START) pad.
Convection Fan Symbol will rotate and Microwave Symbol will flash.



Refer to the attached "Auto-Touch Sheet" J.

The cooking time will count down to zero. When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

After cooking, the fan will remain on for a while to lower the temperature of the electronic or mechanical components in case that the excess temperature remain in the unit.

GRILL COOKING

Your Oven has Grill Cooking that make food to brown and crisp quickly.

To Cook by Grill

Suppose you want to grill for 7 min.

1. Enter desired cooking time. (7'00'')
2. Touch the  (GRILL) pad.
3. Touch the  (MINUTE PLUS/START) pad.



Refer to the attached
"Auto-Touch Sheet" K.




The cooking time will count down to zero. When the timer reaches zero, the indicators will go out and an audible signal will sound. The time of day will reappear on the display.

After cooking, the fan will remain on for a while to lower the temperature of the electronic or mechanical components in case that the excess temperature remain in the unit.

Microwave and Grill Cooking

Your Oven can be programmed to combine microwave and grill cooking operations.

Suppose you want to cook at  (ROAST) for 10 minutes by microwave, and then continue to grill for 5 minutes.

1. Enter desired microwave cooking time. (10'00'')
 2. Touch the  (MICROWAVE) pad twice.
 3. Enter desired grill cooking time. (5'00'')
 4. Touch the  (GRILL) pad.
 5. Touch the  (MINUTE PLUS/START) pad.
- The microwave cooking time will count down to zero.
And then grill cooking will start.



Refer to the attached
"Auto-Touch Sheet" L.

When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

EASY DEFROST

The Easy Defrost allows you to defrost meats by entering weight only.


To Use Easy Defrost

Easy Defrost key has 3 defrosting stages.

Suppose you want to defrost 1.0 Kg steak by EASY DEFROST.






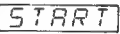
Refer to the attached
"Auto-Touch Sheet" M.

1. Touch the  (EASY DEFROST) pad.
Kg will flash.

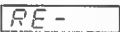
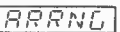
2. Enter desired weight. (1.0 kg)

3. Touch the  (MINUTE PLUS/START) pad.

The first stage of the defrost will start, the timer will begin to count down. When the first stage finishes, audible signal will sound 4 times and oven will stop. Cook indicator will go off.   will be displayed continuously.


4. Open the door and turn over and then close the door,   will be displayed.

5. Touch the  (MINUTE PLUS/START) pad.

The second stage of the defrost will start, the timer will begin to count down. When the second stage finishes, audible signal will sound 4 times and oven will stop. Cook indicator will go off.   will be displayed continuously.


6. Open the door and rearrange or shield warm portions and then close the door,   will be displayed.

7. Touch the  (MINUTE PLUS/START) pad.

The timer will begin to count down to zero, when the timer reaches zero, an audible signal will sound.  will be displayed continuously.

When door is opened or the  (STOP/CLEAR) pad is touched,  will go out and the time of day will appear on the display.

NOTE:

1. When keying in the weight, the unit must be rounded off to the nearest tenth of a kilogramme.
ex 1.65 kg—1.7 kg
2. Foods weighing more or less than the quantity listed in the Chart should be defrosted following guidelines in the cookbook. If the incorrect weight is entered and START pad is touched,  and incorrect weight will be displayed repeatedly. The STOP/CLEAR pad has to be touched to reprogramme the oven.
3. Foods not listed in the Chart can be defrosted using defrost setting.
4. Large objects/quantities require turning, removing or rearranging.
5. Arrange food in single layers where possible. If food is in a block, try to separate as soon as possible.
6. Foil—use foil to protect outer edges, thin areas, fatty areas, near bones etc.
N.B. Too much foil causes part uncovered to start to cook.
Foil shouldn't touch sides of oven. If arcing occurs, caused by foil touching sides, stop oven and reposition food.

Easy Defrost Chart



Food	Q'ty min.—max.	Procedure
Steaks, Chops	0.2 kg—1.5 kg	Shield thin end of chops or steaks with foil. Position the food with thinner parts in the centre in a single layer. If pieces are stuck together, try to separate as soon as possible. When audible signal sounds, turn over, shield the warm portions and rearrange. After defrost time, stand 10—15 mins.
Poultry	1.0 kg—1.5 kg	Remove from original wrapper. Shield wing and leg tips with foil. Place breast side upwards. When audible signal sounds, turn over and shield the warm portions. After defrost time, stand wrapped in foil for 15—30 mins. NB After standing run under cold water to remove giblets if necessary.
Minced Beef	0.2 kg—1.5 kg	When audible signal sounds, turn over and remove the defrosted portions. After defrost time, stand 10—15 mins.
Chicken Pieces	0.2 kg—1.5 kg	Shield the edge with foil. When audible signal sounds, turn over and shield the warm portions and rearrange. After defrost time, stand wrapped in foil for 10—15 mins.
Roast Pork Roast Beef	0.6 kg—1.5 kg	Shield the edge with foil strips about 2.5 cm wide. Place joint with lean side face down (if possible). When audible signal sounds, turn over and shield the warm portions. After defrost time, stand wrapped in foil for 15—30 mins.

COMPU COOK

To Cook with Compu Cook


COMPU COOK will automatically compute the oven temperature, microwave power and cooking time for baking, roasting and grilling. It is based on specific foods and the quantity or weight of the food.

Suppose you want to cook 1.45 kg Roast Pork by COMPU COOK 2.








1. Touch the  (COMPU COOK) pad twice.
Kg will flash.
2. Enter desired weight.
(Ex: 1.45 kg should be 1.5 kg)
3. Touch the  (MINUTE PLUS/START) pad.



Refer to the attached
"Auto-Touch Sheet" N.

The cooking time will count down to zero. When the timer reaches zero, an audible signal will sound and **STAND** will appear on display. When door is opened or the  (STOP/CLEAR) pad is touched, the time of day will reappear on the display. After cooking, the fan will remain on for a while to lower the temperature of the electronic or mechanical components in case that the excess temperature remain in the unit.

NOTE: 1. Use foods listed in the COMPU COOK Chart.

2. COMPU COOK works with foods at normal storage temperature. For example, chicken or beef would be at refrigerator temperature and cakes and bread would be at room temperature.
3. If you enter an incorrect quantity, **ERROR** and incorrect weight will appear alternately on display.
4. The weight of food can be entered for each Compu Cook Setting. The unit, kilogram (kg) will appear on display. If you use the cooking utensil, to make this most easy, please weigh first the cooking utensil (baking dish, gratin dish, etc.). And subtract it from the total weight. Only the weight of food may be entered, otherwise the cooking time will be too long.
5. Weight must be rounded off to the nearest tenth of a kilogram (Example: 1.25kg should be rounded off to 1.3kg).
6. You can select desired doneness. Touch the  (MORE) or  (LESS) pad before  (MINUTE PLUS/START) pad, STANDARD will automatically be selected if you don't touch  (MORE) or  (LESS) pad.
7. **STAND** will appear on display alternately when COMPU COOK for Roast Beef, Roast Pork and Poultry and Gratin are completed. When door is opened or the  (STOP/CLEAR) pad is touched, **STAND** will go out and time of day will appear on display.
8. All foods can be seasoned, as desired, before cooking begins.
9. If door is opened during COMPU COOK, shut door and touch the  (MINUTE PLUS/START) pad to resume cooking.

CompuCook Chart



SETTING	FOOD	QUANTITY	UNIT	DONENESS SETTING	PROCEDURE
1	Roast Beef	0.6 ~ 1.5 kg	kg g	<input type="checkbox"/> MORE (Well done) <input checked="" type="checkbox"/> STANDARD (Medium) <input type="checkbox"/> LESS (Rare)	Season as desired. Place on the low rack with lean side face upward. When audible signal sounds, turn meat over. After cooking, stand wrapped in foil for 10—15 minutes.
2	Roast Pork	1.0 ~ 2.0 kg	kg g	<input type="checkbox"/> MORE <input checked="" type="checkbox"/> STANDARD <input type="checkbox"/> LESS	Season as desired. Place on the low rack with lean side face downward. After cooking, stand wrapped in foil for 10—15 minutes.
3	Poultry	1.0 ~ 3.0 kg	kg g	<input type="checkbox"/> MORE <input checked="" type="checkbox"/> STANDARD <input type="checkbox"/> LESS	Season as desired. Place breast side up on the low rack. After cooking, stand wrapped in foil for 10—15 minutes.
4	Beef Steak	0.2 ~ 1.0 kg	kg g	<input type="checkbox"/> MORE (Well done) <input checked="" type="checkbox"/> STANDARD (Medium) <input type="checkbox"/> LESS (Rare)	Season as desired. Place on the high rack. When audible signal sounds, turn meat over.
5	Chicken Pieces	0.2 ~ 1.0 kg	kg g	<input type="checkbox"/> MORE <input checked="" type="checkbox"/> STANDARD <input type="checkbox"/> LESS	Season as desired. Place on the low rack with skin side down. When audible signal sounds, turn meat over.
6	Gratin	0.5 ~ 1.5 kg	kg g	<input type="checkbox"/> MORE <input checked="" type="checkbox"/> STANDARD <input type="checkbox"/> LESS	Use a gratin dish. Place on the low rack.
7	Cheese Toast	1 ~ 6 pcs	pcs	<input type="checkbox"/> MORE <input checked="" type="checkbox"/> STANDARD <input type="checkbox"/> LESS	Place on the high rack.
8	Quiche	0.5 ~ 1.5 kg	kg g	<input type="checkbox"/> MORE <input checked="" type="checkbox"/> STANDARD <input type="checkbox"/> LESS	Use a flan dish. Place on the low rack.
9	Bread	0.5 ~ 1.0 kg	kg g	<input type="checkbox"/> MORE <input checked="" type="checkbox"/> STANDARD <input type="checkbox"/> LESS	Use a baking dish or plate, greased. Place on the low rack. Remove from baking dish and cool.
0	Cake (Dry)	0.5 ~ 1.5 kg	kg g	<input type="checkbox"/> MORE <input checked="" type="checkbox"/> STANDARD <input type="checkbox"/> LESS	Use a baking dish, greased. Place on the low rack. Remove from the baking dish after cooling for 10 mins.

Followings please find some hints for the different programmes:



2. Roast Pork
Recommendable is pork meat with fatty parts, e.g. with crust. Lean meat is not so recommendable.
4. Beef Steak
Steak should have a thickness of at least 1.5 cm, otherwise meat can become too dry.
5. Chicken Pieces
Specially Drumsticks are very recommendable for this sequence.
6. Gratin
In addition to the recipe proposals all kinds of gratin can be prepared on this program which consists of ingredients which are precooked or only have to be reheated.
8. Quiche
On the base of short crust pastry and egg—milk respectively egg—cream, you may all kinds of quiche, according to your personal taste.
9. Bread
On this sequence only kinds of white bread can be prepared. Dark bread is not suitable, should be baked by convection only.
0. Cake
In addition to the recipes of cook book, nearly all kinds of cake made of stirred pastery are recommendable for this program.

MORE/LESS Pad

During operation

The cooking time can be increased or decreased in multiples of 1 minute by repeatedly touching  (MORE)/ (LESS) pad.

Before start the (COMPU COOK) and (EASY DEFROST)





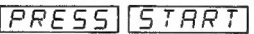

The cooking result will be adjusted by touching  (MORE)/ (LESS) pad once.

1. In case you need adjust cooking, touch  (MORE)/ (LESS) pad whenever before touch  (MINUTE PLUS/START) pad.



Suppose you want to cook 0.6 kg beef steak well done by Compu Cook 4.














Refer to the attached
"Auto-Touch Sheet" O.

1. Touch the  (COMPU COOK) pad 4 times. Kg will flash.
2. Enter desired weight. (0.6 kg)
3. Select desired doneness.
Well done:  (MORE)
4. Touch the  (MINUTE PLUS/START) pad.
When the first stage finishes, audible signal will sound 4 times and oven will stop.
Cook indicator will go off.  will be displayed continuously.
5. Open the door and turn over and then close the door,  will be displayed.
6. Touch the  (MINUTE PLUS/START) pad.

The cooking time will count down to zero. When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

2. In case you need to cancel and change  (MORE)/ (LESS) pad.

- To cancel  (MORE)/ (LESS) setting, touch the same pad again.
- To change  (MORE) to  (LESS) setting, simply touch the  (LESS) pad.
- To change  (LESS) to  (MORE) setting, simply touch the  (MORE) pad.

You can select or change  (MORE)/ (LESS) setting whenever before touch the  (MINUTE PLUS/START) pad.

CARE AND CLEANING

DO NOT USE COMMERCIAL OVEN CLEANERS, ABRASIVE OR HARSH CLEANERS AND SCOURING PADS ON ANY PART OF YOUR MICROWAVE OVEN.

EXTERIOR

Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

TOUCH CONTROL PANEL

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the oven door before cleaning. This will inactivate the control panel. Wipe the panel with a cloth dampened slightly with water only. Do not scrub or use any sort of chemical cleaners. Avoid the use excess water.

INTERIOR

1. The walls of the oven except the rear oven are of stainless steel; for easy cleaning, wipe any spatters or spills with a soft damp cloth or sponge after each use. For heavier soil, use mild soap; rinse thoroughly with hot water. While the oven is still warm, remove the soil immediately.
2. The rear wall of the oven has a continuous clean finish. This finish involves a specially formulated catalytic coating which permits the gradual oxidation of most soils during normal cooking cycles. The surface may be damaged by commercial cleaners, abrasives or powder cleaners. Some manual cleaning may be necessary if excess spattering occurs; use a paper towel or sponge to blot up and remove excess spatter while the oven is still warm and the soil is soft and pliable.
3. To make the cleaning effect of the continuous cleaning finish more efficient, it is recommended that after the cooking of fatty meats, 30 minutes convection operation be done at 250°C with an empty oven.
4. After each use wipe the waveguide cover in the ceiling of the oven with a soft damp cloth to remove any food splashes.

TURNTABLE and TURNTABLE SUPPORTING PLATE

Occasionally it will be necessary to remove the turntable and the turntable supporting plate for cleaning, or to clean the floor of the oven. Wash the turntable and the turntable supporting plate in mild, soapy water. Dry with a soft cloth. The turntable and turntable supporting plate are dishwasher proof. The turntable motor is sealed, but excess water or spills should not be allowed to stand in this area.

DOOR

Always keep the door seal and door surfaces clean so that any grease, soil or splashes are not allowed to build up. Such a build-up could result in leakage of microwave energy from the oven.

Wipe the window on both sides with a damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth.

"THIS APPARATUS COMPLIES WITH THE REQUIREMENTS OF BS-800 AND EEC-499."
IN ORDER TO COMPLY WITH THE EEC DIRECTIVE: 82/499/EEC, SHORT COOKING OPERATIONS
SHOULD NOT BE PERFORMED MORE FREQUENTLY THAN ONCE PER MINUTE.

SERVICE CALL CHECK

Please check the following before calling for service:

NOTE: The unit will be turned off except touch control panel immediately by touching MAINS OFF SWITCH pad. The oven lamp will not turn on when the door is opened while MAINS OFF SWITCH is turned off. MAINS OFF SWITCH will resume on when you start the oven again.

1. Please check if the wall socket and the fuse are intact.
2. Place one cup of water in the oven and close the door securely. Oven lamp should go off if door is closed properly. Programme the oven for 2 minutes on (FULL POWER). Touch these pads:



x 2



- | | |
|---|--------------------|
| A. Does the oven lamp light? | YES _____ NO _____ |
| B. Does the cooling fan work? | YES _____ NO _____ |
| (Put your hand over the rear or top ventilation opening.) | |
| C. Does the turntable rotate? | YES _____ NO _____ |
| D. At the end of this time, open the door. | |
| Does the oven lamp light? | YES _____ NO _____ |
| Is the water hot? | YES _____ NO _____ |

3. Empty cup and refill room temperature water. Place it in the oven and close door securely. Touch these pads: (Convection at 180°C for 5 min, Grill for 3 mins)



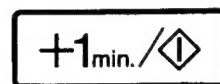
x 5



x 5



x 3



- | | |
|---|--------------------|
| A. Does the oven lamp light? | YES _____ NO _____ |
| B. Does the cooling fan work? | YES _____ NO _____ |
| (Put your hand over the rear or top ventilation opening.) | |
| C. Does the turntable rotate? | YES _____ NO _____ |
| D. Do the COOK and CONV indicator lights go on and does the Convection Fan Symbol rotate? | YES _____ NO _____ |
| 4. At the end of 5 minutes did the CONV indicator and Convection Fan Symbol go out and did the GRILL indicator light? | YES _____ NO _____ |
| 5. Does the Grill heater redden after a while? | YES _____ NO _____ |
| 6. At the end of 3 minutes did the COOK and GRILL indicators go out and did an audible signal sound? | YES _____ NO _____ |
| 7. Is the water hot? | YES _____ NO _____ |
| 8. Is the inside of the oven hot? | YES _____ NO _____ |

SPECIFICATIONS

AC Line Voltage:	Single phase 220V, 50Hz
AC Power Required:	
Microwave	1.3 kW
Dual	2.8 kW
Convection	1.6 kW
Grill	Max. 2.6 kW (Grill Heating Element 1.0 kW, Convection Heating Element 1.5 kW)
Output Power:	
Microwave	650 W (2 litre water load)
Convection Heating Element	1500 W
Grill Heating Element	1000 W
Microwave Frequency:	2450 MHz
Outside Dimensions:	555mm(W) x 380mm(H) x 516mm(D)
Cavity Dimensions:	375mm(W) x 254mm(H) x 385mm(D)
Oven Capacity:	36 l (1.3 cu.ft.)
Cooking Uniformity:	Turntable (365mm tray) system
Weight:	Approx. 30 kg